



# Blaufränkisch Kalkstein 2022

CLAUS PREISINGER

<b>Origin:</b>	Austria, Neusiedlersee
<b>Quality grade:</b>	Österreichischer Landwein
<b>Site:</b>	vineyard selection Leithagebirge
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch 100 %   20 - 40 years 2500 - 4000 plants/ha   3000 - 7000 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	135 - 220 m
<b>Soil:</b>	lime   large gravel   little gravel   little

## Vineyard Site:

As his (new) name suggests, the grapes for this Zweigelt grow in preferred sites that are rich of pebble stone (= Kieselstein).

## Weather / Climate

<b>Climate:</b>	continental, pannonic
<b>Average Rainfall Per</b>	400 - 450 mm
<b>Vintage:</b>	

## Cellar

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Skin Contact:</b>	1 - 3 day(s)
<b>Mash Fermentation:</b>	Semi Carbonic fermentation   Stems: 0 %   steel tank   8 day(s)   85 % Carbonic fermentation   Stems: 100 %   steel tank   8 day(s)   25 %
<b>Fermentation Process:</b>	pump over
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	80 %   oak barrel   3500 L   used barrel   6 month(s) 20 %   oak barrel   1000 L   used barrel   6 month(s)
<b>Bottling:</b>	DIAM   Lot Number: L-BFK22

## Data

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.3 g/l
<b>Residual Sugar:</b>	1.5 g/l
<b>Certificates:</b>	respect - BIODYN



<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	high (20 years)
<b>Optimum Drinking Year:</b>	2024 - 2034

## Product Codes

<b>EAN:</b>	9120035054890
<b>EAN / carton 6:</b>	9120035054906